

Specific Requirements for Mobile Food Units

- 1. Description:** The unit is a complete "kitchen on wheels." The food may be prepared on the unit, and does not need to be prepackaged.
- 2. Sinks:** There must be a **three-bay sink** on the unit for utensil washing. A **separate sink for hand washing** is also required. Soap and single-use towels (paper towels) must be supplied to the hand washing sink.
- 3. Water:** **Hot** and cold or tempered water, under pressure, must be supplied to all sinks. The water must be supplied from an approved source (i.e. Commissary).
- 4. Retention/Holding Tank:** The unit must be equipped with a permanently mounted potable water tank and a retention/holding tank of at least 15% greater capacity than the combined water and ice supply. The wastewater connections must be below the fresh water inlet.
- 5. Certified Food Manager / Food Handler:** Mobile Food Units operating in the city of Arlington are required to have at least (1) one State of Texas food manager certificate (FMC) and all other employees registered as food handlers within 30 days of employment.

General Requirements for Mobile Food Units

- 1. Single service items:** Only disposable place settings are to be given to customers.
- 2. Commissary:** Required for all Mobile Vending Units
- 3. Vehicle Construction:** The interior of the vehicle must be constructed of smooth, easily cleanable surfaces. The vehicle must be **completely enclosed**. (No open truck beds; windows must be screened or kept closed.) The vehicle must be equipped with facilities to hold potentially hazardous foods at a temperature either above **135°F.** or below **41°F.** Sterno is not an acceptable means of maintaining food temperatures. **NOTE:** It is a violation to take hot foods, place them in a Styrofoam or Igloo-type cooler, and carry the cooler into a building to sell the food.
- 4. Ice Beds, when used:** No foods may be bedded in ice except for canned drinks and milk cartons. Foods may be placed in a container, and the container must be bedded in the ice. Ice used for this purpose may not be used in beverages and must drain to a **holding tank**, which is of at least 15% greater capacity than the ice beds
- 5. Trash Receptacles:** Must be provided for all mobile units.

General Information for Mobile Food Units

- 1. Permits for Mobile Food Units** must be obtained before operating inside the City of Arlington. Permit applications may be obtained by calling 817-459-6502. Permits expire annually, one year after the day they are approved, and must be renewed on or before expiration date. An additional permit is required for vendors selling fresh seafood. Call the Texas Parks and Wildlife Department for further information. All vehicles must have current State of Texas license plates.
- 2. Commissaries** must be used as a base of operation for ALL types of mobile food vendors. The Commissary is an approved site at which food preparation, storage, and cleaning occurs. The Commissary may be operated by you, or you may obtain permission from existing permitted food establishments to use their kitchen as your Commissary. If you are using someone else's establishment, you must furnish written proof of permission from the establishment's operator or responsible party. **State law prohibits you from using your home as your Commissary.** Mobile Food Units equipped with water and wastewater retention tanks must be serviced at the Commissary as needed. The Mobile Food Unit may also dispose of their wastewater through an agreement with an approved liquid waste hauler. If your unit generates any grease or grease by-products, then the Commissary must have an approved and permitted grease trap / interceptor.

NOTE: The purpose of this document is to provide only basic information and answer commonly asked questions. Call 817-459-6502 for additional questions.